GREAT STRUCTURES WITH MUCH DECORATION IN ICING.

A Jubilee Cake Ten Feet High and Weighing a Quarter Ten for Queen Vicseria-Naval Cake for Sir Charles Heresford Other Star Achievements.

Logon, May 4.-The accounts sent over from America of the marvels of young Mrs. Anthony Drexel's wedding cake have interested England, because to the English bride the gorgeously decorated cake of mammoth proportions is a very



QUEEN VICTORIA'S JUBILEE CAKE.

rated cake make its appearance but also attempts are made to reproduce the cake which graced the bridal day.

England's royalties have always been partial to the fashion of having a wedding of room, and pretty soon this woman says, cake, and very generously do they send after looking to one side and the other of portions to relatives and connections. For those in the immediate family whole cakes, small duplicates of the bride's ait down?' and then it was up to me to cake, are made, while to more distant



OWERS VICTORIA'S WEDDING CARR.

connections slices weighing from a pound-to a pound and a half are sent in boxes embellished with the royal in-

fair in three tiers rising to a centre or-nament that resembled a vase. This was "What do you think she did? She



SIR CHARLES BERESFORD'S WEDDING

exhibition at the confectioners's, where it was made, and about 21,000 persons gazed at it before it was sent to St. amea's Palace to be put in the place of

honor at the state banquet.

For hir incide Queen Victoria had a morevelaborate cake more eshiborate cake. It was presented to her hy the same confectioners who made ser bridal onke. It weighed more than a quarter of a ton and its height was 10 feet a inches. The design bore the crown within an Indian temple guarded by the British ion. Around the base were figurest representing the colonics, with small medallions showing the Queen and the Bellions showing the Queen and the Bellions of the water the other pole was being pulled into the creek. He hurhe Prince Consort, the medal which ngham Palace, and the Queen cut the fire

CAKES silver wedding of King Edward and Queen Alexandra, and when the Duke of Connaught was married Queen Victoria had six large cakes sent to Bagshot as a

special gift.

When the Princess Royal married the Duke of Fife a cake weighing 150 pounds and standing 7 feet high was made. It was one of the first to have real flowers used in the decoration instead of blossoms made of icing.

made of icing.

At the wedding of the Prince and Princess of Wales the chief cake used was the work of the confectioner at Buckingham Paiace, while the presentation cakes for the royal relatives and specially honored friends were made by a famous confectioner in London who also sent out 500 allows verying in waight from halfs a nound. slices varying in weight from half a pound to twelve pounds. At the marriage of Sir Charles Beres-

Important part of the wedding ceremony. It graces the wedding feast first, is then cut by the bride and passed to every one

cut by the bride and passed to every one present and lastly is divided into portions which are sent be friends who could not come to the marriage.

Not only at marriages does the decomore. Often the cakes are made eight months before the ceremony takes place, as it is supposed to be necessary to let them ripen before they are really fit for use, otherwise they would be heavy and duil. Pure sugar is used for the ornamentation of most of these structures.

Nowadays many brides simplify the

Nowadays many brides simplify the serious problem of dividing up the cake. They have the first portion almost cut through so that all they have to do is to run the knife gently down the rest of the way. Without this aid cutting the cake is not an easy matter. It requires greently not an easy matter. It requires strength, and special knives are used.

and special knives are used.

The mere handling of these constructions requires great care, and expert carriers convey them from one place to another, guarding the decorations from

any sudden jolt or shaking.

Already designs are being submitted for the wedding cakes of the season's two most interesting brides, Miss Mildred Carter and Miss Marguerite Drexel. Both these American girls intend to conform to English custom and have the garnished cake in the place of honor.

LUCINDA'S EXPERIENCES.

She Encounters a Large and Husky Lady Who Asks Her to Make Room. "More experiences," said Lucinda: "let

me tell you: "I was late coming home this afternoon I had been shopping, and I didn't want to stand up, because I was tired. So I went to an elevated station where even at that hour I knew I'd be likely to get a

seat, and I got one and was grateful. "At the next station up a crowd came in and at the next a multitude, and at the next still more people, and then the car was packed, jammed, and glad I was that had taken the precaution to get on further down and secure a seat; but I didn't know what was in store for me.

"When the people came in at that third station up from where I got on there was crowded in with the rest, to come to a halt jammed in there square in front of me a woman. She was not a fat woman, but she was big and large and husky: and there she stood; and pretty soon she at silver and golden anniversaries, when began to look down on me and then I knew what was coming. I am not a thin woman, you know, but I am not thick, and I don't occupy a great amount me

" 'Can't you move up a little and let me decide what to do.

"I was sitting square in my seat, to which I was entitled, and right where I belonged, and on one side of me sat a man and on the other side of me a woman each occupying one seat squarely and We three sat in our three seats, fairly. as we had a right to do, and now the higwoman proposed that she should be permitted to crowd in there and make those three seats do for four, putting us three to inconvenience and annoyance to give her a chance to sit down.

"If she had been ill or something of that sort I would have given up my seat to her willingly: but she wasn't. She was big and trong, and she was taking adv tago of me because I was thin and could move up a little; and I didn't know what to do Finally I did move, I guess not very much, and then she sat down between me and the man on the edge of the seat.

"I know it couldn't have been very comfortable for her, but she didn't let it which was recently held at Bryn Mawr lurch and twist and bounce of the car she wedged herself further in, until at last she had got herself pretty well back on the seat: but at that time where was I? She had crowded the man on the other side of her off half his seat, and me she had crushed to a wafer. "There I sat, flattened out and pinned

for a dozen blocks or so until ought I couldn't stand it any longer, and then I made up my mind to get up; but first I debated in my mind what I should say to her when I did get up, and finally I decided that this would be Madam, you are welcome to the seat' to intend to make an energetic camps this to be said, of course, very quickly and against untidy backyards, unsightly

"Then I pulled myself out from back of The general style of the English wedding cake has not changed much since the time of the scake made for the marriage of before; but I din't speak. Either my courage failed or my better sense prevailed. I don't know which; but I just stood there and looked down on her and stood there are looked there and looked down on her and stood up and took the strap that she had held but a little time to be fore; but I din't speak. Either my courage failed or my better sense prevailed. I don't know which: but I just stood there and stood up and took the strap that she had held but a little time to be fore; but I din't speak. Either my courage failed or my better sense prevailed. I don't know which: but I just stood there and looked down on her and stood up and took the strap that she had held but a little time to be fore; but I din't speak. Either my courage failed or my better sense prevailed. I don't know which: but I just stood there and looked down on her and stood up and took the strap that she had held but a little time to be fore; but I din't speak. Either my courage failed or my better sense prevailed. I don't know which: but I just stood there and looked down on her and stood up and took the strap that she had held but a little time to be fore; but I din't speak. Either my courage failed or my better sense prevailed. I don't know which: but I just stood there and looked down on her and stood up and took the strap that she had held but a little time to be fore; but I din't speak. Either my courage failed or my better sense prevailed. I don't know which: but I din't speak.

garlanded with flowers. It was placed on pletely; she just settled back comfortably into the rest of my seat and began to read paper!"
With that Lucinda paused, still much

own just indignation

SHOOTING A BUTTERFLY. New Guinea Variety the Largest in the

World and Bigger Than a Bird. The largest butterfly known is found

gigantic butterfly is a curious one, says The Wide World. A naturalist saw a speci-men perched on the top of a tree and failing to capture it by any other means fin-

From the fragments he decided that ence and he forthwith fitted out an expe-

taining perfect specimens.

How Catfish Caught Catfish.

Nashville correspondence Indianapolis News Christopher Brummett, a farmer living children. It was presented south of town, caught a nine pound catilish the confectioners who a few nights age in a peculiar way. He says it weighed more that he was fishing with two bamboo poles. with British inon. Around the base were gures representing the colonies, with mail inceditions showing the Queen and the Prince Consort, the medal which was prince Consort, the medal which was ruck for Canada in 1887 and the medal of say. Of course this cake had the place in house its the sunquesting half at Buckingiam Palace, and the Queen cut the first we pieces of it herself.

A special cake was prepared for the

BEGINNINGS OF

J. S. MORTON SET ON FOOT THE NATION WIDE MOVEMENT.

His Nebraska Home Still Bears Witness to His Love of Trees and in the Early '70s He Urged His Adopted State

Most of the States of the Union now ecognize Arbor day in some way or other. In Texas the day is observed in February, while in more northerly States May is the usual month for official tree planting. In Japan, where Arbor day is the date set apart by the nation is November 3, which happened to be the birthday of the Emperor who sat on the throne when the observance was introduced into Japan about thirty years ago.

The home of the founder of Arbor day n the United States is one of the most beautiful and noteworthy estates in this the very school children, the estate stands majestically to the Missouri River.

To this then lonely spot in 1854 came J. Sterling Morton, afterward Governor of Nebraska and still later Secretary of Agriculture in Cleveland's second Cabinet. There was nothing there then but a sweep-

tnine it.

Where Arbor Lodge is now located who should plant the most. was part of the land of the Louisiana Purto Offer Prizes for Their Culture. \$1.25 an acre a quarter section (160 acres) from the man who had preempted it

ept as strictly as in some of the States. another frame structure between it and and is a commanding Colonial residence beautiful and noteworthy estates in this there and the first crops harvested assured bronze statue was erected in his memory.

Not widely known, even by the settlers that they could support them. Arbor Lodge is approached by a straight on a knoll in Nebraska which slopes away farm, which was on the old California pines, with an inner line of shrubs and

standard for scientific farming in Ne- can reach are the rolling hills of Nebrasks, and it was he also who taught the brasks. ing, fire visited prairie, a veritable Iadian's paradise; but Mr. Morton, then just four sons, Joy, Paul, Carl and Mark, from college, had read of the promise of heard tree planting all their lives. It bore the West and left his home in Detroit fruit, for to-day the present arboretum in them. In 1878 two tiny pine trees not with his young bride. They were not around Arbor Lodge is being yearly thicker than lead pencils were brought to

out the prowling Indian, the young man day to be devoted to tree planting, and of Arbor Lodge and made to thrive.

was afterward the birthplace of Paul first given to the State Horticultural Morton, Secretary of the Navy under Society in 1872 and in the same year the President Roosevelt, the young wife replan was adopted by the State Board of turning to Detroit two years before for Agriculture, which offered a prize of \$100 to the birth of Joy Morton, the eldest son, who inherited Arbor Lodge and now maining the most trees on that day and a farm library worth \$25 to the individual farmer

Stimulated by the offer the first Arbor chase, and J. Sterling Morton bought for day in Nebraska' resulted in the setting out of more than 1,000,000 trees. That first Arbor day was April 10, 1872.

country folks, but were used to such beautified by its owner.

Arbor Lodge and are to-day two sturdy they bought the best. There can be no luxuries of city life as Detroit could then

All his life J. Sterling Morton continued evergreens. On the shaded lawns surdiscussion of the fact that asparagus in afford. Taking along enough household to bring plant life into Nebraska, importgoods to tide them over the winter, they ing many rare species of trees which grew species of trees which grew species of tree life, to say nothing of the no other enrichment than Hollandaise or bask in the mud of tropical rivers, but nade the last stage of the journey to their under his guidance, and for years he was shrubbery and flowers, all in perfect future home up the Missouri River by president of the State Board of Agricul- thriving growth. Plants, shrubs and trees which were given up as hopeless in Nein that part of Nebraska there was not In the early '80s he got through the braska by the State Horticultural Society tree in sight. With scarcely a neighbor State Legislature a law setting apart a were brought into Nebraska by the wizard

set up his one room log cabin. This spot thus originated Arbor day. The idea was WAYS TO SERVE ASPARAGUS until the mixture extends one third the length of the stalk and they are put for a long enough time in bolling lard or butter to fry the meat covering of the stalk. This makes a very good entree, although candor compels the admission that good asparagus should never be used for such a purpose, but only that which would never stand the ordinary cooking.

Cold asparagus salad is perhaps as popular in this country as the warm dish, al-

The Polish Method. Which Calls for

star are a quarter section (160 acres) from the man who had preempted it from the Government. To-day the estate consists of nearly 2,000 acres and the land is worth hundreds of times the original cost an acre.

Succeeding the modest cabin the first frame house sprang up. There was not another frame structure between it and the Rocky Mountains at the time. After the first winter the young couple had trees sent out from the Fast, good varieties of apples, pears, peaches and cherries. It was found that the prairie fires which had devastated vegetation had only enriched the soil. Things grew fast there and the first there and the first there and the first crops harvested assured the estellers that they could support themselves. Others settled around the Morton farm, which was on the old California content for the south, however, as far as the systems, and twas he also who taught the brasks, and twas he also who taught the brasks.

It was J. Sterling Morton who set the standard for scientific farming in New York the estiles of apples, pears, peaches and cherries. It was found that the prairie fires which had devastated vegetation had only enriched the soil. Things grew fast there and the first crops harvested assured the settlers that they could support themselves. Others settled around the Morton farm, which was on the old California structure is the fourth house built and the Rocky Mountains at the time. After the first winter the young couple had troes seen out from the Fast, good varieties of apples, pears, peaches and cherries. It was found that the prairie fires which had devastated vegetation had only enriched the soil. Things grew fast there and the first crops harvested assured the settlers that they could support themselves. Others settled around the Morton farm, which was on the old California trail. It have J. Sterling Morton who set the standard for scientific farming in Nebroscott for the settles of the season showed that the park to the city, and in turn be supported to the park to the city, and in tu

eater who quarrelled with the results to be obtained from the well cooked New enough for combinations in cooking spend less money than they would if melted butter sauce. This is the way of preparing it, however, that depends mostly on the natural excellence of the vegetable. Only the best asparagus is enjoyed most

on the natural excellence of the vegetable. Only the best asparagus is enjoyed most when served in this simple way.

The cooking of plain asparagus is simplicity itself. It should be unwrapped from the bunch when brought home and when the tough ends have been cut off put into cold water for half an hour with a teaspoonful of sait to every quart of water. Then it should be boiled for twenty-five minutes, and when taken from the fire the water should be drained off and the asparagus served on buttered toast. Drawn butter sauce is thought by many to bring out the flavor better than any other kind, although the taster fulness of a smooth flowing Hollandaise cannot be denied, especially in these days when the natural flavor is a matter of uncertainty.

Here then is the asparagus in itself, with none of the incidental embellishments invented by the resourceful cheft to hide the absence of natural flavor. A more elaborate method of preparing the vegetable is most popular in regions where it is so abundant that it can be treated as an ordinary vegetable. The asparagus is boiled just as if it were going to be served intact and then cut into small pieces not more than two inches long and put into a vegetable dish from which the diners help themselves just as they would to peas or potatoes. This way of serving it is especially appropriate to the serving of asparagus that may be tough or not very fresh is to use only the points. It is swonderful with his part of a man, swan and it is session with his pets for the benefit of a correspondent of \$1. Nicholes, and this quickness of action on the part of a correspondent of \$2. Nicholes, and this quickness of action on the part of a correspondent of \$2. Nicholes, and this quickness of action on the part of a correspondent of \$2. Nicholes, and this quickness of action on the part of a correspondent of \$2. Nicholes, and this quickness of action on the part of a man, swan this the performance defere the little private performance and the open where the light was sufficiently good t appropriate to the serving of asparagus that may be tough or not very fresh is to use only the points. It takes mighty to use only the points. It takes mighty low grade asparagus not to be fresh and tasteful about its green ends. After they have been cut from the stalk the heads are boiled for a briefer period than the whole stalk in preparing it, say a quarter of an hour, and are then served with drawn butter as peas would be. Sometimes there is a rich cream sauce served with them. Of all the so-called tinned asparagus for winter use there is none.

unts d'asperge, as they are called Now come some of the various ways of preparing asparagus with other thoughts than preserving its flavor in mind. These nethods are not recommended for the regetable in its best condition, but rather There was a time when many persons believed that New York was destined soon to be the world's financial centre. This was during the boom period of 1900-1901. Foreign trade was largely in our times of the treatment. There is one additional way of improving even second and third grade asparagus, and even 1901. Foreign trade was largely in our favor. For the fiscal year ended June 30, 1901, the favorable balance amounted to \$664,000,000.

But as we received very little cash in settlement thereof the claim was set up that we were lending the balance to until degree of the course of the claim was set up that we were lending the balance to until degree of the course o

points after the states have been out of hot water and laid on a heavy china platter that can stand heat are scattered crumbs of toasted bread until there is a dressing over it about a quarter of an inch thick. Then the platter is put into the oven long enough for this to harden into a crisp crust over

the points.
A similar method is employed by the fatigue. Italians in cooking the somewhat inferior natural asparagus that they serve in their restaurants here. They sprinkle theories about it and remedies for it cheese over the points, put the asparagus into the oven until the cheese meits and covers the points with a thin layer of the

aiming.

For a dish that is meant to give variety to the vegetables the stalks are cut into pieces about two inches long before on the hills.

Those who trace their attacks to digestive for twenty-five minutes. The other in-gredients of this asparagus with eggs, as it is called, are six eggs and three table-spoonfuls of butter. The cooked segments of asparagus are taken from the water and put into a pan, and over them hair the butter is scattered. The asparagus is then put back on the stove to keep hot while the eggs are beaten up. They are beaten light, and then the remainder of the butter is added to them. The eggs hope of reaching a good old age: the other than great help is to be found for and put into a pan, and over them half the beaten light, and then the remaining beaten light, and then the butter is added to them. The eggs hope of reaching a good old as the butter are poured over the asparagus, is the fact that great help is to be found and butter are poured over the asparagus, is the fact that great help is to be found and then put into a him in a strictly hygienic mode of the strictly hygienic mode of the strictly hygienic mode. the mixture is salted and then put into a moderately hot oven to remain for four minutes. The result is a dish which may serve for an entree if it is desired for that

A stronger preparation to disguise as-A stronger preparation to disguise as-paragus has been called méridionale, al-though it is certain that this dish is but little known in the south of France, from which it might be supposed to derive its name. The asparagus is cooked as usual and put into a deep plate. Over this is poured the sauce, which is composed in the main of fresh tomatoes that are peeled, boiled and crushed so that little or nothing of the meat remains. This is lightly

which it might be supposed to derive its name. The asparagus is cooked as usual and put into a deep plate. Over this is poured the sauce, which is composed in the main of fresh tomatoes that are peeled, boiled and crushed so that little or nothing of the meat remains. This is lightly flavored with garlic—perhaps that ingredient is responsible for the meridionale in the name—and poured over the asparagus. It will be seen that the vegetable must possess ample natural flavor to survive the administration of any such dressing as this.

More unusual is the style of cooking the asparagus called norvegienne or suedoiss. The only difference lies in the fact that norvegienne is treated with bread crumbs and suedoise with cheese. In any case the asparagus stalk after it has been boiled is dipped into a preparation of chopped up ham, veal and chicken which is cut up as fine as it can be and mixed together with egg. The grated cheese is used in one case as the means of giving body to the mixture; in the other the bread crumbs are dipped into this the asparagus stalks are dipped into this

of Blaking with Bread Crumbs. One Way of Blaguising an inferior FlavorFigs and Butter Semetimes Used.
This is a season of such abundance in the matter of asparagus as has not been known for decades of week. Almost these like that does not possess it already.

until the mixture extends one third the

HYPNOTIZES ALLIGATORS. Man Who Pretends to Put Them to Sleen Carries Them to His Arms.

Bert Swan is the name of a man who can catch alligators with his hands turn them on their backs and make them as helpless as infants. The alligators they are sufficiently formidable never-

It is wonderful with what quickness these saurians can snap at a man. Swan

ping as before.

The alligator cannot move very quickly

sparagus for winter use there is none Reasonable Hope of Reaching Old Age

From the Youth's Companion. Among all physical ills asthms is perhaps he most irritating. It is hard to endure nd terrible to observe. Its victims die s housand doaths as far as suffering is conerned, and yet are denied the dignity of naving a fatal disease, for it is one of the heartless axioms of experience that the asthmatic sufferer is quite as likely to die of old age as of his disease. It has been said that arthma is not a disease but a state of body, and if its victime are able to extract any comfort from the knowledge that it is nervous in its origin they are en-

titled to that alleviation. in settlement thereof the claim was set up that we were lending the balance to foreign capitalists and bankers. The boast was made that the United States was changing from a debtor to a creditor was changing from a debtor to a creditor after the stalks have been boiled.

Any one looking on for the hard outside covering may be removed. That a well pronounced asthmatic seizure is convinced that he is watching a death scene, and no wonder, so terrifying are the symptoms of the hard outside covering may be removed. That improves all but the best asparagus.

The Polish method of cooking asparagus and no wonder, so terrifying are the symptoms. The patient fights piteously for breath, sometimes creuching for bours. in one position, pallid, bathed in perspiration and apparently in the final stages of suffocation; but curiously enough, with all the distress, the patient does not seem to feel any real alarm as to the outcome.

The attack may pass off either rapidly or gradually, in many cases leaving no apparent after effect except a sense of great

as there are sufferers from it. persons the attacks are apparently a certain yellow mixture and then serve it as asparagus Neapolitaine, Milanese or whatever nationality the proprietor happens to claim. This dish of course tastes more of cheese than it does of asparagus, and that is the result at which the cook is moving to some other locality when the aiming. outcome of eating a certain kind of feed tragic date draws near; the asthmatics living in the valleys may pass in transit

> Those who trace their attacks to digestive disturbances learn to avoid the starch foods or the fat foods or whatever food near a stable; others cannot be near a cerain shrub or flower. Indeed the spe-

> him in a strictly hygienic mode of living The botter air he breathes,

night, the simpler his diet and the more wisely ordered his exercise the fewer will purpose or may come along with the other be the number of his attacks. Helping Out the Porter

From the London Opinion

The porter was greatly perplexed to High Polsover a lady with a lorgnette entered the train. She was a middle aged



SOUTH GARDENS AT ARBOR LODGE.

WHAT WOMEN ARE DOING.

Miss Jane Addams is the first woman elected an honorary member of the Chi-cago Association of Commerce.

gress of women interested in agriculture remain uncomfortable long. With every College. Women with practical experience spoke on their experiments in general farming, fruit growing, landscape gardening, bee keeping, poultry raising, dairy farming, truck gardening and horticulture. The general opinion seemed to be that women could ordinarily carry on successfully any of these branches with a could form 10 from 10

> Miss Lucy M. Salmon, professor of history at Vassar College, has just been chosen by the Chamber of Commerce of Poughkeepsie to head the committee to clean up the town. Miss Salmon is said to intend to make an energetic campaign

with a profit of from 10 to 20 per cent.

Miss Sara Palmer has been elected president of the National Society of New England Women to succeed Mrs. Thomas Abernethy Fair. Only a few weeks ago this society turned over \$4,000 to Dean Henry Clarke Coe scholarship, the object of which is to defray the expenses at Barnard College of a young woman of New England parentage. The society wrought up; but she smiled when she has been working since 1900 to raise the money. money.

Mrs. Harris I. Pratt was elected presi lent of the Brooklyn branch of the Junior League which was organized recently at a meeting in the Pratt Casino, at which Mrs. Frederick Swift, president of the Junior The largest butterfly known is found only in British New Guinea and specimens are worth anything from \$100 up-ward. The male measures eight inches across the wings and the female not less than eleven inches, a wing spread exceeding that of many small birds.

The story of the first discovery of this league in Manhattan, gave an account of the work of the organization. The building of a model tenement for working girls is the latest project to be brought to a successful stage by the Manhattan league. Subscriptions to shares to the amount of \$200,000 were promised by outside friends provided the members of the league in Manhattan, gave an account of the work of the organization. The League in Manhattan, gave an account dollars more than this required amount was secured before the books were closed and now the plans for the building are

Carmen Sylva, Queen of Rumania, the species was entirely unknown to sci- is said to be one of the best business women in Europe. It was her idea to tion at a cost of many thousands of clear to go in search of the insects.

Two members of the party fell victims as a commercial asset for her country. use the Rumanian talent for embroidery to the Papuan cannibals and another was she opened workrooms where the peasurescued only in the nick of time. Spite of this inauspicious commencement to his enterprise, however, the naturalist persevered and ultimately succeeded in ob-The surplus work was sent abroad and the profits divided among the workers. In this way hundreds of peasants have been able to free their land from debt. to rebuild their cottages and educate their

After getting the embroidery industry under the Turkish rule, had been entirely forgotten. She opened a weaving school for girls, gave them simple but practical looms, imported teachers to show them how to weave the best linen and silk and offered prizes for the best made stuffs Attached to this school is an agency for the sale of silk at much better prices than the peasants could get in the country districts. ountry districts.

Mrs. George W. Root of Winchester. Mass., was recently elected president

FRANCE THE WORLD'S BANKER Memorial of Boston, which has charge of the Athol Industrial Camp. Men women and children are taken from the congested districts in Boston to the camp for recuperation during the spring and summer Fight looms for weaving carpets have already been installed in the camp for the purpose of giving reg-ular employment to those able to work. Other industrial features will be added

Miss Estelle Fischoff has been put in charge of the organization of the new settlement branch of the Political Equality League of New York city. An apartment was taken in East New York by Mrs. O. H. P. Belmont as a home for the new suffrage settlement. The partitions will be movable so that the floor space may be divided into small rooms suited for meetings or thrown together for an

Mrs. Rose Wood Allen Chapman, superintendent of the purity department of the National Woman's Christian Temper ance Union, sailed the other day to attend the convention which meets in Glasgow in June. About 200 delegates are expected to go from this country and twice as many more from the other countries of the world. Many of these delegates will go from Glasgow to Madrid to attend the congress on the suppression of the white slave traffic which is to be held there in the fall. Mrs. Chapman is a delegate to both meetings. delegate to both meetings.

Miss Belle Kearney of Balfour, Miss. has just signed a contract to lecture twice a day for six days in the week for five months at the Lincoln Chautauqua

Miss Sadie American, president of the New York Council of Jewish Women, was one of the speakers at the Jewish international conference which was recently held in London. She explained the work of the Jewish Council in protecting and assisting Jewish girls in this country.

Last year over 6,000 'girls between the ages of 12 and 15 were visited, 3,200 of them. em received assistance and work was found for 500.

Miss Elout van Soeterwoude and Miss J. Quarles van Ufford of The Hague, Holland, arrived in New York the other day on a trip for the purpose of inspecting the hospitals of this country. Miss van Soeterwoude is the directress and Miss van Ufford the secretary of Deaconess House, a hospital and home at The Hague, of which the Queen Dowager is the patroness. Additions are to be made to this hospital and the two women have been sent here to inspect American institutions of a similar nature, especially those New York, Philadelphia and Baltimore.

Miss Emma Latimer Fall, A. B., LL. B., whose father and mother are both prace to prosperity. This is how she has the lawyers at Malden, Mass., is giving a course of lectures on "Everyday Law for 1000,000 from foreign touriets the United to Double of the lawyers at the lawyers at Malden, Mass., is giving a course of lectures on "Everyday Law for 1000,000 from foreign touriets the United to 1000,000 from foreign touriets the 1000 from foreign touriets

Foxes Killing Hunting Bogs Pottsville correspondence Philadelphia Recor Hard pressed by two valuable hunting

nging to James Dowling, a desperate pack of five foxes succeeded in killing their pursuers this afternoon and the thrill ing encounter was witnessed at a distance

by a number of people.

Game and Figh Association men state
that numerous loxes as ravenous as wolves
are destroying all the game inhabiting the
woods and mountains hereabous.

Conditions Which Give Her an Annual Credit Balance of \$730,000,000. From Moody's Magazine.

There was a time when many persons 1901. Foreign trade was largely in our

Alas for human hopes and dreams! Two weeks after the panic of May 9 .t was discovered that American bankers were borrowing immense sums abroad. We have been borrowing other immense sums since then. At the end of 1906 we owed \$600,000,000 to Europe. All this time France was steadily forg-

ing ahead in the race for supremacy. It is true that her general business pros-It is true that her general business pros-pects did not seem to be as good as ours, but nevertheless she seemed to have more money to show for what business she did. Whatover trouble she experi-enced was on account of lending too much money to other countries.

These different conditions naturally suggest the question why it is that a country like France, which produces practically no gold, has so much of it to

practically no gold, has so much of it to lend, while the United States, which has produced such vast quantities of the metal, is thus forced to borrow it from outsiders a order to avert serious thancial disturb

The orthodox answer to this question is that the prosperity of France is mainly due to the thrift of her people, whose great aim in life is when they have four ents to save two.

But this answer contains only a small part of the truth. The whole truth

would show that in its dealings with the outside world France as a nation practises the same thrift that has so prospered the individual Frenchman. Paris is the Mecca of foreigners They come from all parts of the work to enjoy life in the great metropolis and the yearly income from this source alone approximates \$600,000,000. Along with this item the earnings of French capitalists on their investments in the securities and properties of other coun-tries amount to \$250,000,000 a year.

adverse balance of trade which in amounted to \$120,000,000. Deduct outgo from her income of \$850,000 \$850,0 00,000 and it leaves France with \$730,000,00 to the good. There is no other country in the world that can make such a showing in its dealings with other countries; and here is the whole secret of her wonder-ful prosperity. This is how she has

On the other side of the account is

States pays out at least \$150,000,000 for States pays out at least \$150,000,000 for the expenses of American tourists abroad, Again, instead of drawing \$250,000,000 yearly from foreign investments this country pays out \$300,000,000 to foreign investors in our securities and properties. A third factor is the army of allens who flock here from all parts. aliens who flock here from all of the world to heard up money, which they take back to their own countries: this drain costs us \$800,000,000 Add \$100,000,000 more which we pay for ocean freights in foreign vessels. Deduct our yearly income of \$500,000,000 for favorable trade balance, and it leaves a yearly deficit of \$550,000,000.